

COMMERCIAL ITEM DESCRIPTION

CEREALS, WHEAT, QUICK-COOKING AND INSTANT

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers quick-cooking and instant wheat cereals, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), style(s), and flavor(s) (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.6).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.3).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1), (Sec. 9.1 with 9.1.2), or (Sec. 9.1 with 9.1.3).
- Special labeling and packaging requirements (Sec. 10).

3. CLASSIFICATION. The quick-cooking and instant wheat cereals shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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Types, styles, and flavors.

Type I - Enriched farina

Style A - Quick-cooking

Flavor 1 - Unflavored

Style B - Instant

Flavor 1 - Unflavored

Flavor 2 - Brown sugar and cinnamon

Flavor 3 - Maple and brown sugar

Flavor 4 - Apple and cinnamon

Flavor 5 - Other

Type II - Enriched farina with malt

Style A - Quick-cooking

Flavor 1 - Unflavored

Flavor 2 - Maple brown sugar

Flavor 3 - Apple and cinnamon

Flavor 4 - Chocolate

Flavor 4 - Other

Type III - Rolled wheat

Style A - Quick-cooking

Type IV - Whole wheat cereal with malt

Style A - Quick-cooking

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet the requirements of the:*

- Salient characteristics (Sec 5).
- Manufacturer's/distributor's product assurance (Sec. 6).
- Regulatory requirements (Sec. 7).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 8).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 9).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The quick-cooking and instant wheat cereals shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Raw ingredients. The quick-cooking and instant wheat cereals shall be prepared from clean, sound, and scoured wheat, other than mixed wheat, durum wheat or red durum wheat as defined in the United States Standards for Wheat, and free from evidence of rodent or insect infestation.

5.2.1 Type I. Type I quick-cooking and instant farina wheat cereal shall be produced by grinding and bolting wheat, with the bran and germ substantially removed. Type I quick-cooking farina wheat cereal shall pass through a U.S. Standard No. 20 sieve but not more than 3 percent shall pass through a U.S. Standard No. 100 sieve. Type I instant farina wheat cereal may contain salt, thickeners, appropriate natural and artificial flavors, preservatives, and emulsifiers. The quick-cooking and instant farina wheat cereal shall comply with the U.S. Standard of Identity for Enriched Farina, 21 CFR Part 137.305, in all respects, except maximum moisture level for Type I quick-cooking farina wheat cereal shall be limited to 14.0 percent.

5.2.2 Type II. Type II enriched farina with malt, quick-cooking wheat cereal shall contain added malt and meet all other requirements given above for Type I.

5.2.3 Type III. Type III quick-cooking rolled wheat cereal shall be prepared from wheat which shall not contain more than 4.0 percent damaged kernels as defined in the United States Standards for Wheat. The quick-cooking rolled wheat cereal shall be prepared by pressing wheat into flakes of reasonably uniform size. Not more than 0.5 percent of the flakes shall be thicker than 0.152 cm (0.06 inch). Not more than 4.0 percent of the quick-cooking rolled wheat cereal shall pass through a U.S. Standard No. 45 sieve. The quick-cooking rolled wheat cereal shall contain not more the 0.10 percent of total foreign material (all material other than wheat) and not more than 0.70 percent foreign material, except other grains (including grain hulls either attached or detached). However, any hulls attached to quick-cooking wheat cereal should be detached before inclusion in the full fraction. The quick-cooking rolled wheat cereal shall contain not more than 0.05 percent unrolled kernels or pieces of kernels. All percentages are on the basis of weight.

5.2.4 Type IV. Type IV quick-cooking whole wheat cereal with malt shall be prepared from wheat without material removal of the bran or germ. The quick-cooking whole wheat cereal shall contain added malt. The proportions of the natural constituents of the wheat, other than moisture, shall remain essentially unaltered. The quick-cooking whole wheat cereal with malt shall be prepared by grinding wheat into granules of such fineness that all will pass through a U.S. Standard No. 10 sieve, but not more than 25 percent shall pass through a U.S. Standard No. 35 sieve, and not more than 3.0 percent shall pass through a U.S. Standard No. 100 sieve.

5.3 Finished product. The quick-cooking wheat cereals shall be quick-cooking and ready for table use by boiling in water in an open vessel for not more than five minutes. The instant wheat cereals shall be quick-cooking and ready for table use by following the manufacturers' directions.

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5.3.1 Appearance and color. The unflavored quick-cooking and instant wheat cereals shall possess a characteristic appearance and wheat color. The flavored quick-cooking and instant wheat cereals shall possess a characteristic appearance and color for the flavor.

5.3.2 Odor and flavor. When prepared as directed on the package, the unflavored quick-cooking and instant wheat cereal shall possess a characteristic wheat odor and flavor. The flavored quick-cooking and instant wheat cereals shall possess a characteristic odor and flavor for the flavor. There shall be no foreign odors or flavors such as, but not limited to, rancid, bitter, raw, starchy, sour, or other undesirable odors and flavors.

5.3.3 Texture. When prepared as directed on the package, the quick-cooking and instant wheat cereals shall possess a characteristic texture for the flavor.

5.4 Foreign material. There shall be no evidence of foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

5.5 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the quick-cooking and instant wheat cereals shall be manufactured not more than 60 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

5.6 Labeling. When the prepared, ready-to-eat cereal label bears the health claim of “*Whole-Grain Foods with Moderate Fat Content*,” the prepared, ready-to-eat cereal must: (1) contain a minimum of 51 percent whole grains (using dietary fiber as a marker); (2) meet the regulatory definitions for “low saturated fat” and “low cholesterol; (3) bear quantitative *trans* fat labeling; and (4) contain less than 6.5 grams total fat and 0.5 gram or less *trans* fat per reference amount customarily consumed.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the quick-cooking and instant wheat cereals shall meet the requirements listed in Table I.

TABLE I. Analytical requirements (percent by weight)

Types	Maximum moisture content	Minimum protein (N x 5.7) <u>1/</u>	Crude Fiber <u>1/</u>
Type I	14.0	----	----
Type II	14.0	----	----
Type III	13.5	10.5	2.0 to 3.0
Type IV	----	-----	----

1/ The minimum protein and crude fiber shall be determined on a moisture-free basis.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.2.2 Preparation of sample. The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 945.38. The sample analyzed will be derived from a composite sample and shall be 113.5 grams (4 oz) and prepared from sub samples drawn from randomly selected containers. The number of sub samples used to create the composite shall be based on USDA procedures.

6.3 Analytical testing. Unless otherwise specified in the solicitation, contract, or purchase order, the sample shall be analyzed using the following Official Methods of Analysis of the AOAC International methods:

<u>Test</u>	<u>Method</u>
Moisture	925.09B
Protein (N x 5.7)	984.13
Crude Fiber	962.09E

6.4 Test results. The test results for moisture, protein, and crude fiber shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the quick-cooking and instant wheat cereals provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same quick-cooking and instant wheat cereals offered for sale in

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the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered quick-cooking and instant wheat cereals shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the quick-cooking and instant wheat cereals within the commercial marketplace. Delivered quick-cooking and instant wheat cereals shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1, 9.1 with 9.1.2, or 9.1 with 9.1.3.*

9.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, Federal Grain Inspection Service (FGIS), or another audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(A FGIS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The FGIS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

9.1.2 Plant survey. A plant survey conducted by USDA, FGIS, or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(A FGIS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.1.3 Total Quality Systems Audit. A total quality systems audit (TQSA) conducted by USDA/Farm Service Agency (FSA) is required within 12 months prior to the date of the awarding of the contract. *(A FSA TQSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or*

Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The FSA TQSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the TQSA.)

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the quick-cooking and instant wheat cereals distributed meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, FGIS, USDA, shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the quick-cooking and instant wheat cereals in accordance with agency procedures which include selecting random samples of the quick-cooking and instant wheat cereals, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the quick-cooking and instant wheat cereals for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be in accordance with good commercial packaging unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of quick-cooking and instant wheat cereals, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, FGIS inspection personnel shall select samples and submit them to the USDA, FGIS laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contacts.

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12.1.1 USDA certification contact. For USDA certification, contact the **Policies and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyard Administration (GIPSA), USDA, STOP 3630, 1400 Independence Avenue, SW, Washington, DC 20250-3630, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: Henry.Greenwood@usda.gov or Robert.Lijewski@usda.gov.**

12.1.2 USDA FSA Total Quality Systems Audit contact. Inquiries about services and fees should be directed to: **Warehouse Licensing and Examination Division, Stop 9148, Kansas City Commodity Office, 6501 Beacon Drive, Kansas City, Missouri 64133-6476, telephone (816) 926-6417 or Fax (816) 926-1774, Website: www.fsa.usda.gov/daco/TQSA/tqsa.htm.**

12.2 Sources of documents.

12.2.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

12.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the: Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503 and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1803 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, Fruit and Vegetable Programs, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

HHS - NIH, FDA

USDA - FV

VA - OSS

PREPARING ACTIVITY:

USDA - FV

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